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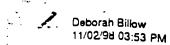
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To:

Elizabeth Bernardi/FS/ASE/ConAgra@ConAgra

cc:

Subject: Re: Sara Lee Premium Turkey Breast - Research Analysis of Skin Weight

Beth, will you please print out the two messages that Sue sent (including the attachment) and make sure they get included in all versions of our Golden OR books? Jeanette just found two more books in her office so we should have at least three copies somewhere amongst us. Thanks. Forwarded by Deborah Billow/FS/ASE/ConAgra on 11/02/98 03:48 PM ------



#### Sue Burns

11/02/98 01:32 PM

To:

Gregory Shatley/ASE/ConAgra@ConAgra, Teresa Hadley/ASE/ConAgra@ConAgra, Bob Burns/ASE/ConAgra@ConAgra, Weldon Weatherly/ASE/ConAgra@ConAgra, Roger Sams/ASE/ConAgra@ConAgra, Joe Spicer/ASE/ConAgra@ConAgra, Jim Nauroth/ASE/ConAgra@ConAgra, Nancy Lusty/ASE/ConAgra@ConAgra

cc:

Rick Goodman/ASE/ConAgra@ConAgra, Rich Scalise/FS/ASE/ConAgra@ConAgra, Deborah Billow/FS/ASE/ConAgra@ConAgra, John Stephens/Deli/ASE/ConAgra@ConAgra, Rodd Bartemeyer/FS/ASE/ConAgra@ConAgra, Kevin Keenan/Deli/ASE/ConAgra@ConAgra, Tom Nestor/FS/ASE/ConAgra@ConAgra, Stan Gershenson/FS/ASE/ConAgra@ConAgra, Anita Colglazier/FS/ASE/ConAgra@ConAgra, Frank Carroil/FS/ASE/ConAgra@ConAgra

Subject: Re: Sara Lee Premium Turkey Breast - Reseach Analysis of Skin Weight

As you sell-in Butterball & Healthy Choice Golden Oven Roasted products versus Sara Lee, below is additional information that may be useful. Per the attached message, Sara Lee is selling roughly 5.0% skin with their turkey breasts (the amount of skin an

example outlined below demonstrates the sign use this as a guideline & tailor it to a specific cu	in relative to the weight of the entire breast). The ificant premium Sara Lee is essentially charging. You call stomer as needed.
Butterball Golden OR	Sara Lee Premium OR

Cost to Retailer Size of Breast Cost of Breast % Skin Breast, net of skin True Cost to Retailer	\$2.50 / lb. 9 lbs. \$22.50 0% 9 lbs. \$2.50 / lb.	\$3.00 / lb. 9 lbs. \$27.00 4.6% 8.6 lbs. \$3.14 / lb.	20% premium over BB
	· - · - · · - ·	43.14 / ID.	26% premium over BB

Sue Burns



#### Sue Burns

10/30/98 02:24 PM

To:

Gregory Shatley/ASE/ConAgra@ConAgra, Teresa Hadley/ASE/ConAgra@ConAgra, Bob Burns/ASE/ConAgra@ConAgra, Weldon Weatherly/ASE/ConAgra@ConAgra, Roger Sams/ASE/ConAgra@ConAgra, Joe Spicer/ASE/ConAgra@ConAgra, Jim Nauroth/ASE/ConAgra@ConAgra, Nancy Lusty/ASE/ConAgra@ConAgra



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Rick Goodman/ASE/ConAgra@ConAgra, Rich Scalise/FS/ASE/ConAgra@ConAgra, Deborah Billow/FS/ASE/ConAgra@ConAgra, John Stephens/Deli/ASE/ConAgra@ConAgra, Rodd Bartemey r/FS/ASE/ConAgra@ConAgra, Kevin Keenan/D li/ASE/C nAgra@ConAgra, Tom Nestor/FS/ASE/ConAgra@ConAgra, Stan Gershenson/FS/ASE/ConAgra@ConAgra, Anita Colglazier/FS/ASE/ConAgra@ConAgra, Frank Carroll/FS/ASE/ConAgra@ConAgra, Paul Gaspar/FS/ASE/ConAgra@ConAgra, Lori Saguto/FS/ASE/ConAgra@ConAgra, Jim

Subject: Sara Lee Premium Turkey Breast - Reseach Analysis of Skin Weight

Attached are the results of a study conducted by an outside research firm regarding the amount of skin on a Sara Lee Premium Turkey Breast. Hopefully, this information will prove useful as we are meeting with our customers about our new Golden Oven Roasted Turkey Breasts. Please call me if you have any questions.



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Research Project:

Sara Lee Turkey Breast - Analysis of Skin Weight

Purpose:

Determine the weight of the skin from Sara Lee Premium Oven Roasted Breast of Turkey relative to the weight of the whole turkey breast

Date Completed:

October 19, 1998

Research Firm:

Silliker Laboratories, Inc.

South Holland, IL

Samples:

10 Sara Lee Turkey Breasts purchased at Chicago area retail grocers:

Dominicks, Jewel & Family Foods

Test Results:

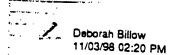
The average percent of skin relative to the weight of the entire Sara Lee

Turkey Breast was 4.6% with the standard deviation of the mean at

1.1%

	Samples	Freeze by Date	Weight of Breast with Skin (oz.) Col. A	Weight of Breast without Skin (oz.)	Weight of Skin (oz.)	Percent Skin = Wt. of Skin / Wt. Of Breast w/Skin Col. C/ Col. A
1 2 3 4 5 6 7 8 9 10		11/27/98 11/27/98 11/20/98 11/23/98 11/17/98 11/20/98 11/23/98 11/27/98 11/24/98 Not available	149.72 151.34 134.17 136.53 123.06 121.36 116.92 120.48 137.02 145.84	Col. B 141.82 141.43 127.18 129.90 116.14 116.46 111.38 113.99 131.87	7.94 9.88 6.98 4.76 6.67 4.66 5.43 6.31 4.97 4.13 Average	5.3% 6.5 5.2 3.5 5.4 3.8 4.6 5.2 3.6 2.8 4.6

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To:

Elizabeth Bernardi/FS/ASE/ConAgra@ConAgra

CC.

Subject: Golden Oven Roasted Project -- Additional Items with Shape Changes

bETH, SIMILAR TO THE LAST NOTE I SENT YOU, PLEASE MAKE SURE THAT THIS INFORMATION IS INCLUDED IN ALL COPIES OF OUR GOLDEN OF BOOKS. (SORRY FOR THE CAPS - I DIDN'T REALIZE UNTIL IT WAS TOO LATE THAT THE BUTTON HAD BEEN PUSHED.......) Forwarded by Deborah Billow/FS/ASE/ConAgra on 11/03/98 02:15 PM ----



#### Sue Burns

11/03/98 01:26 PM

To:

Roger Sams/ASE/ConAgra@ConAgra, Teresa Hadley/ASE/ConAgra@ConAgra, Bob Burns/ASE/ConAgra@ConAgra, Weldon Weatherly/ASE/ConAgra@ConAgra, Gregory Shatley/ASE/ConAgra@ConAgra, Joe Spicer/ASE/ConAgra@ConAgra, Nancy Lusty/ASE/ConAgra@ConAgra, Jim Nauroth/ASE/ConAgra@ConAgra

CC:

Rick Goodman/ASE/ConAgra@ConAgra, John Stephens/Deli/ASE/ConAgra@ConAgra, Deborah Billow/FS/ASE/ConAgra@ConAgra, Jim Gaspar/FS/ASE/ConAgra@ConAgra, Lori Saguto/FS/ASE/ConAgra@ConAgra, Paul Petrlich/FS/ASE/ConAgra@ConAgra, Tom Nestor/FS/ASE/ConAgra@ConAgra, Rodd Bartemeyer/FS/ASE/ConAgra@ConAgra, Kevin Keenan/Deli/ASE/ConAgra@ConAgra, Frank Carroll/FS/ASE/ConAgra@ConAgra

Subject: Golden Oven Roasted Project -- Additional Items with Shape Changes

In the Golden Oven Roasted Sales Q&A (refer to the presentation tab in your poultry fact book), there is a listing of Butterball & Eckrich poultry products that will be changing shape. There are several additional items that will be changing that we inadvertently ommitted from the list. The following items (all produced at Jonesboro) will be changing to the new, lower profile shape in conjunction with the appearance change to "Golden".

Please note that the UPC's and product specs will not change. Production of these products with the new shape will begin in early January and the roll-out will be pahsed in as warehouse inventories of the

HC Golden Oven Roasted 50100-17775 (2 units/cs) HC Golden Oven Roasted 50100-17792 (1 unit/cs) HC Honey Roasted & Smoked 50100-17776 (2 units/cs) HC Honey Roasted & Smoked 50100-17791 (1 unit/cs) HC Smoked Turkey Breast 50100-17779

HC Browned Turkey Breast 50100-24012 HC Mesquite Smoked 50100-17908

HC Chicken Breast 50100-17778 (2 units/cs) HC Chicken Breast 50100-17787 (1 unit/cs)

Butterball Chicken Breast 45300-29556

Please call me at 630/512-1273 if you have any questions!

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DATE:

May 11, 1998

TO:

R. Bartemeyer, F. Carroll, A. Colglazier, T. Nestor, S. Gershenson, L. Saguto, P. Singh

FROM:

S. Burns

CC:

D. Billow, R. Goodman, K. Keenan, P. Petrlich, R. Scalise,

J. Stephens

RE:

May 9th Poultry Project Meeting Recap

Below is a brief summary of issues discussed:

Project timeline

■ See attached for R&D/ Operations timeline

■ Weekly timeline to be discussed at the next status meeting (5/15/98)

■ Impact of "browned" change on Food Service

■ Butterball - no significant issues per Paul P.

■ Healthy Choice - Lori Saguto & Tom Nestor are exploring options and will update the group at the next

Proposed Healthy Choice formula change (from carr. to starch)

■ Stan is running samples, group will review & then sensory testing will be completed

■ Proposal to "brown" BB chicken & HC chicken

■ Stan will have product available to review by May 22

■ Product will include both BB & HC chicken skus browned in 2 ways: oil brown & maillose

■ Shelf life testing will commence immediately after panel (currently 110 days, browned 60-65 days expected)

■ Both HC & BB chicken are currently made in Jonesboro; if oil browning is the methodology, product can stay in Jonesboro. If maillose- product will have to be shipped to Longmont.

The next project team meeting will be held at approx. 9:15 on Friday, May 15th - immediately after Rich's staff.

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# MEETING AGENDA 4/9/98

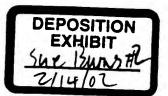
- Entry Strategy
- Healthy Choice Strategy
- Marketing Plan
- Relaunch Timeline

## ASE Deli: BB Relaunch

#### **ENTRY STRATEGY**

- Objective: Develop an entry strategy for the Butterball Breast relaunch with specific plans for key accounts
- Overall entry strategy:
  - Convert current Oven Roasted customers (#27312) to the new, optimized "browned" product
  - Eliminate Brown #22047 for all accounts (except Food Lion w/annual brown volume of 500M llbs. -- see below)
- Tailored approach for top customers (Publix, Food Lion, Jewel)
  - Initially keep Food Lion Brown #22047; re-evaluate Food Lion in 6 months (essentially let the consumer vote between the "new" brown & the existing brown)
  - Maintain the Jewel Brown #30326 initially in both Publix & Jewel;
     re-evaluate need for two browned products in 6 months
  - See attached schedule summarizing Top 10 national accounts representing approx. 60% of total BB sales

Source: SIS - Q1-Q3 FY98



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**ENTRY STRATEGY** 

Publix

Annual Volume: 4.5MM lbs. (19% of total BB)

Product Slotted	Q1 - Q3 Vol lbs. M	Index vs. YA	Relaunch Plan
OR - 27312	525M	.57	Replace
Brown - 30326	278	1.18	Keep
Low Salt - 29839	790	.80	initially N/C
Honey - 30622	769	1.04	N/C
Smoked - 30621	784	.87	N/C
Chicken - 29556	248	.86	N/C
Total BB	3,394M	.83	

Note:

Current oil brown (#30326) has no binders & distinct flavor profile

Source: SIS

ASE Deli: BB Relaunch

**ENTRY STRATEGY** 

Food Lion

Annual Volume: 2.4MM lbs. (10% of total BB)

Product Slotted	Q1 - Q3 Vol lbs. M	Index vs. YA	Relaunch Plan
OR - 27312	345M	1.66	Replace - potentially w/low sait
Brown - 22047	373	1.31	Replace w/
Low Salt - 29839	6	.2	Keep
Honey - 30622	431	1 21	N/C
Smoked - 30621	464	1.2	N/C
Cajun - 32007	14	1.14	N/C
Chicken - 29556	176	5 76	N/C
Total BB	1,809M	1.37	-

Source: SIS

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#### **ENTRY STRATEGY**

Jewel

Annual Volume: 1.0MM lbs. (4% of total BB)

Product Slotted	Q1 - Q3 Vol lbs. M	Index vs. YA	Relaunch Plan
OR - 27312	83M		DC.q
Brown - 30326	624	1.1	ST - keep LT -
Low Salt - 29839	2		replace N/C
Cajun - 32007	6	new	N/C
Black Pep - 32008	6	new	N/C
Lemon Pep -32009	1	new	N/C
Total BB	722M	1.27	

Source: SIS

ASE Deli: BB Relaunch

#### **ENTRY STRATEGY**

Lucky Stores

Annual Volume: .9MM lbs. (4% of total BB)

Product Slotted	Q1 - Q3 Vol Ibs. M	Index vs. YA	Relaunch Plan
OR - 27312	301		Replace
Low Salt - 29839	14		N/C
Hone - 30622	131		N/C
Mesquite - 22046	170		N/C
Chicken - 29556	85		N/C
Total BB	701M		

Source: SIS

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#### **ENTRY STRATEGY**

- Summary of Risk
  - Elimination of current "white" OR
    - · The volume risk should be mitigated by the volume upside associated with the product improvement
  - Impact of increased cost of browning (vs. current OR)
    - · Breakeven Analysis --

- \$.05 cost impact: 540M incremental lbs. annually

- \$.08:

860M lbs.

- \$.10:

1,080M lbs.

- 45% Brown volume #22047 "disappears" (about 500M lbs. excluding Food Lion)

#### ASE Deli: BB Relaunch

#### **HEALTHY CHOICE**

Open Issues: -Convert HC OR to the new "browned" product. Move from 100% fat-free position.

-Convert HC OR to natural shape. Include other skus in shape change?

Product	UPC	QI-Q3 FY98 Vol.	% HC Deli Poultry	indez vs. TA
Honey	17776	4,895M	37%	1.14
OR	17775	3,858	29	.93
Smoked	17779	1,211	9	1.05
Chicken	17778	1,084	8	.94
Honey-8.51b	17791	688	5	1.04
O R - 8.51b	17792	351	3	.48
Southwest	17897	350	3	new
Browned	24012	146	1	.22
Chks -2/6 lb	17903	134	1	N A
Chkn-8.5 lb	17787	129	<1	.63
Salsa	17899	86	<1	DOW
OR (2/8.5)	17796	74	<1	.91
M esquite	17901	63	<1	new

Note: Top 5 HC skus account for 88% of HC Deli Poultry volume. Source: SIS Q1 - Q3 FY98

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## MARKETING PLAN

Proposed funding of \$890M needed:

- Spring promotion \$750 - Summer promotion 75 - Add'l needed 65

# ASE Deli: BB Relaunch

#### RELAUNCH TIMELINE

- Product available for • April 1 consumer test • Field product research • April 2-9 Topline research results • April 17 • Product decision - begin
- April 20 **CER** process
- Initiate package redesign • April 17 Ready for production
- August 10 Start ship • Sept 1

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